



three leaf

CATERING BY NOTRE DAME

WEDDINGS

Table of Contents

Packages	3
Hors d'oeuvres	6
Reception Stations	7
Salads	8
Entrees	9
Custom Wedding Cakes	10
Late Night	11
Beverage	12
Policies	13



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CATERING BY NOTRE DAME

WEDDINGS

Packages

GOLDEN DOME PACKAGE \$160 PER PERSON

- Five-hour premium bar
- Tray-passed red and white wine and sparkling water during cocktail hour
- Custom toast - LaMarca Prosecco
- Four hors d'oeuvres for one hour during reception
- Display of artisanal cheese and fruit

- Choice of any salad
- Chef tailored dual plate -OR- selection of two entrees
 - *Entree selection always includes a vegetarian offering in addition to your other selections*
- Choice of one vegetable side
- Wine service with bar package wine (selection of 1 red and 1 white)

- Custom wedding cake, includes three flavors, two fillings, American buttercream icing
- Custom coffee station with flavored creams and syrups, hot tea or hot chocolate
- Choice of one late night snack display

- White or navy full length table linens
- Choice of colored napkins or Notre Dame logo napkins
- Gold framed table numbers
- Gold decorative chargers
- Complimentary honeymoon suite at Morris Inn the night of your wedding (based on availability)

KIDS MEALS (AGES 4 - 11) AVAILABLE WITH ALL PACKAGES, \$20

- Fruit cup, chicken tenders, mac & cheese

ALL WEDDING PACKAGES INCLUDE:

- *Dedicated Wedding Specialist to direct and assist you with your reception planning*
- *Menu tasting for up to four guests*
- *Set up of dance floor, standard tables and chairs specific to location*
- *White floor-length table linens, cake table, place card table and gift table, choice of colored napkins*
- *China, glassware and flatware*
- *Cake cutting service*
- *Dinner rolls & butter*
- *Inclusive food and beverage pricing for guaranteed guest count*
- *One bartender provided for every 75 guests. Additional bartenders provided at \$75 per hour per bartender*
- *Guest room block at Morris Inn at discounted rate for family and friends (based on availability)*
- *Security staff included in the cost of your event room rental fee.*

Packages

GROTTO PACKAGE

\$108 PER PERSON

- Four-hour standard bar
 - *Upgrade to a four-hour Golden Dome premium bar - \$12 per guest*
- Prosecco toast
 - *Upgrade to champagne - available at a per bottle price, charged on consumption*
- Three hors d'oeuvres for one hour during reception
- Choice of seasonal fruits -OR- vegetable display

- Choice of one salad
- Choice of two entrees
 - *Entree selection always includes a vegetarian offering in addition to your other selections*
- Choice of one vegetable side

- Custom wedding cake, includes up to two flavors, one filling, American buttercream icing
- Tableside coffee service

KIDS MEALS (AGES 4 - 11)

AVAILABLE WITH ALL PACKAGES, \$20

- Fruit cup, chicken tenders, homestyle french fries

ALL WEDDING PACKAGES INCLUDE:

- *Dedicated Wedding Specialist to direct and assist you with your reception planning*
- *Menu tasting for up to four guests*
- *Set up of dance floor, standard tables and chairs specific to location*
- *White floor-length table linens, cake table, place card table and gift table, choice of colored napkins*
- *China, glassware and flatware*
- *Cake cutting service*
- *Dinner rolls & butter*
- *Inclusive food and beverage pricing for guaranteed guest count*
- *One bartender provided for every 75 guests*
- *Guest room block at Morris Inn at discounted rate for family and friends (based on availability)*
- *Security staff included in the cost of your event room rental fee.*

Packages

IRISH PACKAGE

\$80 PER PERSON

- Four-hour beer & wine bar
 - *Upgrade to four-hour Golden Dome premium bar - \$22 per guest*
 - *Upgrade to four-hour Grotto standard bar - \$14 per guest*
- Two hors d'oeuvres for one hour during reception
 - *Add a prosecco toast - \$5 per guest*
 - *Upgrade to champagne toast - available at a per bottle price, charged on consumption*
- Choice of one salad
- Choice of two entrees
 - *Entree selection always includes a vegetarian offering in addition to your other selections*
- Choice of one vegetable side
- Coffee available to guests upon request

KIDS MEALS (AGES 4 - 11)

AVAILABLE WITH ALL PACKAGES, \$20

- Fruit cup, chicken tenders, homestyle french fries

ALL WEDDING PACKAGES INCLUDE:

- *Dedicated Wedding Specialist to direct and assist you with your reception planning*
- *Menu tasting for up to four guests*
- *Set up of dance floor, standard tables and chairs specific to location*
- *White floor-length table linens, cake table, place card table and gift table, choice of colored napkins*
- *China, glassware and flatware*
- *Cake cutting service*
- *Dinner rolls & butter*
- *Inclusive food and beverage pricing for guaranteed guest count*
- *One bartender provided for every 75 guests*
- *Guest room block at Morris Inn at discounted rate for family and friends (based on availability)*
- *Security staff included in the cost of your event room rental fee.*

Hors D'oeuvres











Add extra hors d'oeuvres to your cocktail reception.

1 selection - add \$3 per guest








2 selections - add \$5 per guest

3 selections - add \$6.50 per guest


COLD

- **Beef Tenderloin Carpaccio** - truffled cream  
- **Shrimp Cocktail** - bloody mary gazpacho  
- **Smoked Salmon Tartare*** - dill vinaigrette, cucumber, endive spoon 
- **Hummus** - cauliflower, golden raisin, pita  
- **Mozzarella Skewer** - grape tomato, basil, aged balsamic, extra virgin olive oil 
- **Beet Tartare*** - chevre, tarragon, endive spoon  

HOT

- **Goat Cheese Toast** - bacon jam  
- **Bacon Wrapped Dates**
- **Chicken Lollipop** - bourbon barbecue sauce
- **Bacon & Onion Tart** - brie  
- **BBQ Meatballs** - crispy onions   
- **Steak Kabob** - tomato, chimichurri
- **Beef & Cheddar Slider** - special sauce, red onion marmalade, dill pickle    
- **Crab Cake** - tomato remoulade      
- **BBQ Rubbed Smokies**
- **Stuffed Fingerling Potato** - stuffed potato, cheese, creme fraiche, chive 
- **Ancient Grains Arancini** - traditional Italian fried grain ball, served with tomato sauce  
- **Baked Brie Toast** - blackberry jam  
- **Grilled Lamb Chop** - mint chimichurri
- **Cured Pork Belly Bites** - with smoked apple butter
- **Grilled Prawn** - sweet pepper glaze 
- **Lobster Rolls** - mini brioche bun    

VEGAN COLD

- **Taco Salad Cups** - plant based chorizo, tomatoes, kale, black beans & charred corn, crispy tortilla strips, agave lime vinaigrette 
- **Seasonal Gazpacho Shooter** - strawberry, cucumber, jalapeño

VEGAN HOT

- **Mushroom Teriyaki Meatballs**  
- **Falafel** - Jerusalem salad & vegan tzatziki 

 contains dairy  contains wheat  contains nuts  contains soy  contains shellfish  contains egg  contains fish  contains sesame

Reception Stations

Stations are served for a maximum of 90 minutes. Priced per guest; minimum of 12 guests.

Carvers or Action Station Attendants: \$150 per attendant per ninety (90) minutes, each additional hour at \$100 per hour.

GRAND CRUDITÉ

\$10

Fresh market vegetables and preserved vegetables, accompanied by black garlic ranch and hummus.    

Present in individual cones **add \$5**

ARTISAN MIDWESTERN CHEESE BOARD



\$12

Midwestern cheese selections served with artisan crackers, seasonal fruit and preserves  

Present in individual cones **add \$5**

ANTIPASTO BOARD

\$16

An assortment of cheeses, charcuterie and cured meats served with preserved vegetables, assorted breads, olives, mustards and preserves  



Present in individual cones **add \$5**

SALAD STATION: THE CLASSICS

\$18

A beautiful display of the classic steakhouse salads:

The Caesar - baby kale & romaine, roasted tomato, shaved parmesan, focaccia crouton, caesar dressing    

The Chopped - cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette  

The Wedge - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill   

Present in individual disposable mason jars **add \$6**

GUACAMOLE AND QUESO STATION

\$18

Fresh tortilla chips, mashed avocados, red onion, tomatoes, limes, cilantro, queso fresco  , toasted pumpkin seeds, scallions, roasted garlic, queso blanco 



SIDE OF SMOKED SLOW ROASTED SALMON

\$26

Slow roasted organic Scottish salmon served with herbed couscous, chef's choice of roasted vegetables, dill vinaigrette and dinner rolls  



TURKEY OR CHICKEN CARVING STATION

\$22 + chef fee

Slow roasted smoked turkey breast or whole chicken served with chef's choice of roasted vegetables, jus, and dinner rolls. Carving attendant required.  

PRIME RIB OR BEEF TENDERLOIN CARVING STATION

\$36 + chef fee

Slow roasted beef tenderloin or prime rib served with herb roasted fingerling potatoes, beef jus, horseradish creme fraiche, and dinner rolls. Carving attendant required.  

FRESH SLICED SEASONAL FRUIT DISPLAY

\$6

PETITE DESSERTS

\$14 per person

\$36 per dozen

Mini pastries are available as a selection for reception stations only. Choose 4. (not available for buffets or plated menus)

■ **Petite Eclairs** - vanilla custard dipped in chocolate  

■ **Petite Cream Puffs** - vanilla   

■ **Petite Dessert Cups** - chocolate raspberry mousse  , tiramisu    , peaches n cream     , panna cotta with berry compote 

■ **Petite Tarts** - salted caramel     , lemon meringue     , fresh fruit    

■ **Assorted Macarons**   

■ **Assorted Petit Fours (Mini Cakes)** - assortment of flavors    

■ **Assorted Chocolate Truffles**   

■ **Assorted Petite Cheesecakes**    


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Salads

GOLDEN DOME PACKAGE SELECTIONS











Available for Golden Dome package

Add to Grotto or Irish packages for an additional \$5 per guest.

- **Wedge Salad** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill   
- **Burrata Salad** - seasonal stone fruit, arugula, basil, toasted sunflower seeds, spiced honey, mozzarella and balsamic dressing 
- **Compressed Watermelon** - cucumber, arugula, cherry tomatoes, feta, pickled onions, agave lime dressing 
- **Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, candied pecans, chives, cider vinaigrette 

GROTTO & IRISH PACKAGE SELECTIONS

Available for all wedding packages

- **Garden Salad** - mixed greens, heirloom tomatoes, cucumber, shaved radish, pickled red onion, marinated chickpeas, toasted sunflower seeds, lemon shallot vinaigrette
- **House Salad** - mixed greens, pickled red onion, garlic herb crutons, shaved parmesan, crispy prosciutto, parmesan peppercorn dressing    
- **Compressed Watermelon** - cucumber, arugula, cherry tomatoes, feta, pickled onions, agave lime dressing 
- **Baby Kale Caesar** - sourdough crutons, parmesan cheese     





Entrees

GOLDEN DOME PACKAGE SELECTIONS

Available for Golden Dome package. Add to Grotto or Irish packages for an additional \$12 per guest.

SEA

served with choice of rice & leek pilaf or herbed couscous

- **Roasted Monk Fish** - brown butter cauliflower puree, orange lobster sauce   
- **Ora King Salmon** - champagne smoked trout cream sauce 
- **Chilean Sea Bass** - miso glaze, carrot puree 

LAND

served with choice of potato fondant or parmesan polenta

- **Filet Mignon** - cognac peppercorn sauce
- **Lamb Chop** - fig lamb jus

GOLDEN DOME DUAL PLATES

Available for Golden Dome package. Add to Grotto or Irish packages for an additional \$20 per guest.






- **Garlic Butter Roasted Lobster Tail & Filet Mignon** with cabernet bordelaise, parsnip puree, roasted potatoes  
- **Ora King Salmon & Wagyu Strip Steak** - lemon dill sauce, A5 steak sauce, mashed potatoes 
- **Grilled Prawns & Braised Short Ribs** - with short rib jus and parmesan polenta  

GROTTO & IRISH PACKAGE SELECTIONS

Available for all wedding packages



SEA

served with choice of rice & leek pilaf or herbed couscous

- **Roasted Monk Fish** - brown butter cauliflower puree, orange lobster sauce   
- **Ora King Salmon** - champagne smoked trout cream sauce 
- **Sea Bass** - orange lobster sauce 




LAND

served with choice of potato fondant or parmesan polenta

- **Grilled Strip Steak** - A5 sauce
- **Braised Short Rib** - short rib jus
- **Indiana Free Range Chicken** - mushroom marsala 
- **Tuscan Style Chicken** - roasted yellow pepper sauce 

VEGETABLE SIDES








Available with all wedding packages

- **Asparagus** - lemon, honey, thyme
- **Roasted Heirloom Carrots** - orange, dill 
- **Steamed Haricots Verts** - garlic, parsley
- **Roasted Mushrooms** - rosemary (available as an addition to steak only for an additional \$3 per guest) 
- **Seasonal Vegetable** - chef's choice 

VEGETARIAN ENTREES

All wedding packages: Please select what you'd like to serve your vegetarian/vegan guests.

These entrees are also available as one of your selections for the larger guest list, if you desire.

- **Ricotta Ravioli** - blistered tomato-butter sauce, herbs, parmesan breadcrumb  
- **Grain Bowl** - farro, quinoa, sweet potato, mushrooms, grilled tofu, cashew vinaigrette   
- **Mushroom Rigatoni** - roasted mushrooms, white wine, thyme, parmesan cheese  
- **Cauliflower Steak** - rice pilaf, romesco and squash mole

Custom Wedding Cakes

Custom wedding cake is included in Golden Dome and Grotto packages.

GOLDEN DOME PACKAGE: select up to three cake flavors, two filling flavors.

GROTTO PACKAGE: select up to two cake flavors, one filling flavor.

Number of tiers proportionate to servings needed.

Add a cake flavor to any package - **\$4 per guest**

Add a filling flavor to any package - **\$4 per guest**

Cake Flavors

WHITE WEDDING

Devil's Food
Yellow Butter
Red Velvet
Almond
Carrot
Lemon
Coconut
Strawberry
Apple Spice
Banana
Pumpkin

FILLING FLAVORS

Strawberries n Champagne
Cream Cheese
Chocolate
Peanut Butter
Tiramisu
Butter Pecan
Salted Caramel
Mint
Lemon-Blueberry
Nutella
Cookies n Cream
Fruit Preserves

ICING

American Buttercream
Italian Buttercream - add \$0.50
per guest
Fondant - additional pricing
dependent on design

Late Night

Available for Golden Dome package; please select one station/display Add to Grotto or Irish packages for \$12 per guest.

SLIDER STATION

- **Beef** - beef and cheddar slider wih special sauce, red onion marmelade, dill pickle 🍷🍷🍷
- **Turkey** - turkey and cheddar slider wih special sauce, red onion marmelade, dill pickle 🍷🍷🍷

CHICKEN WING AND POTATO WEDGE STATION

Chicken wing station with bone in and fried boneless chicken wings, house ranch, buffalo sauce, bourbon BBQ sauce, teriyaki sauce, honey mustard, crudite sticks and potato wedges. 🍷🍷

TAQUERIA

- **Ensalata** - chopped romaine, fire roasted peppers & onions, roasted corn, jicama, radish, cherry tomatoes, queso fresco 🍷, crispy tortilla strips, cilantro, agave lime vinaigrette
- **Protein, choice of 2** - cocoa chicken mole, smoked beef barbacoa, grilled citrus shrimp (add \$3 per guest), plant based chorizo 🍷
- **Wraps, choice of 2** - flour 🍷 or corn tortillas, lettuce wrap
- **Sides** - refried pinto beans with queso fresco & crispy onions 🍷🍷, cilantro lime rice
- **Sauces, choice of 2** - avocado crema 🍷, salsa verde, salsa roja, seasoned sour cream
Add \$1.75 for each additional sauce
- **Toppings** - queso fresco, pickled onions, cilantro, limes

ADD ON A GUACAMOLE AND QUESO ENHANCEMENT

- **Includes** -fresh tortilla chips, mashed avocados, red onion, tomatoes, limes, cilantro, queso fresco 🍷, toasted pumpkin seeds, scallions, roasted garlic, queso blanco 🍷

BUILD-YOUR-OWN CHICAGO HOT DOG BAR

Vienna beef hot dogs, steamed buns, mustard, pickle relish, onion, sport pepper, tomato, dill pickle, celery salt. (Don't worry, ketchup will be served too.)

MINI SWEETS DISPLAY

Your choice of four:

- Chocolate Dipped Eclairs 🍷🍷🍷🍷
- Vanilla Cream Puffs 🍷🍷
- Assorted Mousse Chocolate Cups 🍷🍷
- Petite Lemon Tart 🍷🍷🍷
- Petite Fruit Tart 🍷🍷🍷
- Assorted Macarons 🍷🍷🍷
- Assorted Petit Fours (mini cakes) 🍷🍷🍷🍷
- Assorted Truffles 🍷🍷🍷
- Chocolate Covered Strawberries 🍷🍷🍷

🍷 contains dairy 🍷 contains wheat 🍷 contains nuts 🍷 contains soy 🍷 contains shellfish 🍷 contains egg 🍷 contains fish 🍷 contains sesame

Beverage

GOLDEN DOME BAR: PREMIUM

- **Premium spirits:** Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Appleton Rum, Jameson Irish Whiskey, Maker's Mark Bourbon, Lot 40 Canadian Rye Whisky, Johnnie Walker Black Scotch
- **Premium wines:** Select 2 red, 2 white. Crossbarn Chardonnay, Frei Brothers Cabernet Sauvignon, Whitehaven Sauvignon Blanc, or Ken Wright Pinot Noir
- 4 beers
- includes Coors Edge non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water
- Additional hour: \$15 per guest

GROTTO BAR: STANDARD

- **Standard spirits:** Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi Rum, Tullamore Dew Irish Whiskey, Buffalo Trace Bourbon, Rittenhouse Rye, Dewar's Scotch
- **Standard wines:** Select 2 red, 2 white. Frei Brothers Chardonnay, Louis Martini Cabernet Sauvignon, Ken Wright Pinot Noir, or Whitehaven Sauvignon Blanc
- 4 beers
- includes Coors Edge non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water
- Additional hour: \$13 per guest

IRISH BAR: BEER & WINE

- **Standard wines:** Select 2 red, 2 white. William Hill Chardonnay or Cabernet Sauvignon, Ecco Domani Pinot Grigio, or Mark West Pinot Noir
- 4 beers
- includes Coors Edge non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters
- Additional hour: \$10 per guest

Add wine service during dinner - priced per bottle. One tableside pour, guests to select either red or white. Wine selections will mirror what is being served at your bar.

WINE

Premium

- Crossbarn by Paul Hobbs, Chardonnay, California
- Frei Brothers, Chardonnay, California
- Whitehaven, Sauvignon Blanc, New Zealand
- Ken Wright Cellars, Pinot Noir, Washington
- Louis Martini, Cabernet Sauvignon, California
- Frei Brothers, Cabernet Sauvignon, California

WINE

Standard

- William Hill, Chardonnay, California
- Ecco Domani Pinot Grigio, Italy
- William Hill, Cabernet Sauvignon, California
- Mark West Pinot Noir, California

BEER

- Three Floyds Gumballhead, Wheat
- Bell's Two Hearted, IPA
- Angry Orchard, Cider
- Stella Artois
- Miller Lite
- High Noon Hard Seltzer

Policies

POLICIES

Menu selection ninety (90) days in advance of your event is required. Guaranteed guest count three (3) weeks prior to your event. Changes in your order placed fewer than three (3) weeks prior to the event are subject to product and staffing availability and may be assessed additional fees.

From the date of your guaranteed guest count (three weeks out) until seven business days prior to your event, you may add to your guest count but will not be able to decrease. You will be charged for the guarantee or actual attendance, whichever is greater.

The balance is due when the attendance guarantee is given, and a credit card is required for the final payment. Any additional charges will be charged post event.

CHANGE FEE

Group may incur additional fees for any changes made within seven business days prior to the event. Changes may include the Banquet Event Order, the Floor Plan, the set-up request, the audio/visual specifications, and the guest count.

A minimum charge of (\$500.00) will be assessed on the final invoice.

Group should advise the Event Specialist of any special requirements for the event, such as dietary restrictions. An excel seating chart will be provided; group will need to return the completed sheet three (3) weeks prior to the event.

All food and beverage prices do not include state and local taxes or Venue administrative fees. Prices quoted herein may be subject to change, given market fluctuations.

Our menus are subject to change, and ingredients may be based on seasonality or availability. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All food and beverages, including alcohol, must be purchased through Notre Dame Catering and served by Notre Dame staff.

Upon approval from your Wedding Specialist, the only outside food and beverage permitted on premise are the wedding cake and edible favors placed on the dining tables. All pricing is guaranteed ninety (90) days prior to your event date.

Additional charges may apply for added service enhancements including: handling and placement of rental or outside decor items, menu cards, place cards, additional favors, and specialty napkin folds.

A deposit of \$1,000 to the University of Notre Dame is required to secure the catering for this event.

Per Indiana State Law, we cannot serve anyone who appears intoxicated.



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